



HUSSAIN DAGHER

UAE, Dubai

Mobile: +971 - 52 8844052

[chefhussaindagher@hotmail.com](mailto:chefhussaindagher@hotmail.com)

### **HIGHLIGHTS OF QUALIFICATIONS**

Restaurants ala Carte, Buffet, Banqueting Background, 26 years of Experience in International and Mediterranean Modern Cuisine.

Opening Experience in Luxury Hotels and Restaurants.

Wide Range of Culinary Knowledge.

Strong Communication and Training Skills.

### **PROFESSIONAL EXPERIENCE**

Feb 2022 to Date

#### **AL RAHA BEACH HOTELS**

252 Rooms with 6 Royal Suites - 24 Villas

#### **Executive Chef – In Charge F&B, Kitchen, Stewarding**

**8 Outlets - Banquets – Outside Carting - Bar**

Reporting Directly to GM

- Supervised all Food Outlets, Snacks, Beach Restaurants, Golf Club House, Buffet Restaurant
- Overseeing the Development of Current Project – Re-opening Outlets
- Leading of 33 Chefs, 18 Stewarding and 53 F&B

May 2021 to Jan 2022

#### **MEYDAN HOTELS & HOSPITALITY - DUBAI**

121 Rooms with 2 Presidential Suites.

#### **Executive Chef – In Charge F&B, Kitchen, Stewarding**

**6 Outlet- Banquets – Outside Carting- Horse Races**

Reporting Directly to HM

- Oversee the Culinary Processes, Planning and Designing the Menus
- Supervised all Food Outlets, Snacks, Beach Restaurants, Golf Club House, Buffet Restaurant
- Overseeing the Development of Current Project – Re-opening Outlets
- Leading of 56 Chefs, 30 Stewarding and F&B 43

Aug 2019 to May 2021

**ACCOR - FAIRMONT BEACH RESORT – FUJAIRAH**

185 Suites and Rooms with 2 Presidential Suites.

**Executive Chef – In Charge F&B, Kitchen, Stewarding**

**5 Outlet & Beach Restaurant**

Reporting Directly to GM

- Oversee the Culinary Processes, Planning and Designing the Menus
- Supervised all Food Outlets, Snacks, Beach Restaurants, Golf Club House, Buffet Restaurant
- Recipes and Procurement Management
- Purchasing and Cost Control
- Leading of 46 Chefs, 30 Stewarding and F&B 49

Oct 2015 – Jul 2019

**BURJ AL ARAB, JUMEIRAH - DUBAI**

202 Suites with 1 Royal Suite and 2 Presidential Suites

**Executive Oriental Chef**

**5 Outlet- Banquets – Outside Carting- Horse Races & Gold Bar 27.**

Reporting Directly to EAM

- Supervised all Food Outlets, Snacks, Beach Restaurants,
- Recipes and Procurement Management
- Purchasing and Cost Control
- Leading of 70 Chefs

Feb 2012 – Sep 2015

**BURJ AL ARAB, JUMEIRAH - DUBAI**

Reporting Directly to Executive Chef

**Head Chef - Chef De Cuisine**

**Main Kitchen, Al Iwan, Sahn Eddar.**

- Manage and Lead all Aspects of the hotel's kitchen operations
- Created New Menus for the Different Outlets
- Management and Training of Staff of 69 Cooks
- Overseeing the Development of Current Project – Re-opening 2 Outlets
- Leading of 57 Chefs.

Exécutive Chef : **Mr. Maxime Luvara**

Mar 2009- Feb 2012

**MADINAT JUMEIRAH - MINA SALAM -DUBAI**

**Chef De Cuisine**

**Main Kitchen & Banqueting**

- In Charge of the Opening.
- Created New Function Menus.
- Purchasing and Cost Control
- Excellent organization
- Leading of 39 Chefs.

Exécutive Chef : **Mr. Kuldeep Singh**

2007 – 2009 **MADINAT JUMEIRAH - MINA SALAM -DUBAI**  
**Sous Chef**  
**Conference & Incentive & Mina Salaam & Layali Tent**  
Pre-Opening Team  
 • Leading of 32 Chefs.  
 Exécutive Chef : Mr. Adam Rozmarry

2006 – 2007 **SOUK MADINT JUMIERAH - DUBAI**  
**Junior Sous Chef**  
**Shoo Fee Ma Fee (Moroccan Restaurant)**  
Pre-opening team  
 Exécutive Chef : Ms. Vikki Jeffryes

2004 – 2006 **MADINAT JUMEIRAH – C/I -DUBAI**  
**Senior Chef de Partie**  
**Conference & Incentive.**  
Pre-opening team  
 Exécutive Chef : Mr. Andrew Joyce

2001 – 2004 **JUMIERAH BEACH HOTEL – DUBAI**  
**Chef De Partie**  
**Al Khayal & Banqueting (Lebanese Restaurant).**  
 Exécutive Chef : Mr. Kim Anderson

1999 –2001 **BURJ AL ARAB, JUMEIRAH - DUBAI**  
**Demi Chef De Partie**  
**Al Iwan Restaurant & Main Kitchen**  
Pre-opening team  
 Exécutive Chef : Mr. Jan Wood

1995 – 1999 **Lebanon – Zahleh**  
**Chef De Partie**  
**Casino A 'Arabi- (Lebanese Restaurant)**  
 Exécutive Chef : Mr. Hussain Ibrahim

1991 – 1995 **Syria – Tartous – Yazdeiah**  
**Kitchen Commis**  
**Casino Ain Al Mraze (Family Restaurant)**

**Trainer Chef 1990 - 1991**

- Sheraton Hotel, Kuwait (3 month)-1991.
- Meridian Hotel, Kuwait (3 month)-1990.

### **Extra Opening Experience**

- Jumeirah **Port Soller –Mallorca –Spain** (May 27-June 30) **2015.**
- Jumeirah **Pera palace – Istanbul- Turkey** - Opening Team (May) **2014.**
- Jumeirah **Rome – Italy** - Task Team (May-June-July) **2013.**
- Jumeirah **Carlton Towers- UK London** (June. July. Aug. Sep) **2012.**
- Jumeirah **Port Soller –Mallorca –Spain** - Opening Team (May-June) **2012.**
- Jumeirah **Himalaya –Shanghai-China** - Opening Team (Mar–Apr) **2011.**
- Jumeirah **Carlton Towers- UK London** (May. June. July. Sep) **2011.**
- Jumeirah **Himalaya –Shanghai-China**- Opening Team (Mar–Apr) **2011.**
- Jumeirah **Rome – Italy** - Opening Team (May) **2010.**
- Jumeirah **Carlton Towers- UK London** (May. June. July. August) **2010.**
- Jumeirah **Carlton Towers- UK London** (May. June. July. August) **2009.**
- Jumeirah **Carlton Towers- UK London**- Opening Team (May. June. July. August) **2008.**
- **During my employment I have been asked to lead the chef's team during the horse race held in Qatar to look after H.H Sheikh Mohammad Bin Rashid Al Maktoum Private Meals 2006.**

### **Certificate:**

- PIC **Burj Al Arab Hotel** Salon Culinary Competition of Team 21 Chefs 2019
- PIC **Burj Al Arab Hotel** Salon Culinary Competition of Team 14 Chefs 2018
- PIC **Burj Al Arab Hotel** Salon Culinary Competition of Team 16 Chefs 2017
- PIC **Burj Al Arab Hotel** Salon Culinary Competition of Team 18 Chefs 2016
- PIC **Burj Al Arab Hotel** Salon Culinary Competition of Team 25 Chefs 2015
- PIC **Burj Al Arab Hotel** Salon Culinary Competition of Team 23 Chefs 2014
- PIC **Madaint Jumeirah Hotel** Salon Culinary Competition of Team 35 Chefs 2012
- PIC Training (Person in Charge) 2011
- Basic Food Hygiene 2000, 2003, 2005, 2008, 2010, 2013, 2016.
- HACCP Level 4
- HACCP Training.
- 7 Habits.
- Team Work.
- Gold Medal in Emirates Salon Culinary 2005 (3 Cold & 3 Hot Mezza live Cooking.
- Silver Medal (5 Course platted) 2005.
- Silver Medal (Local Live Cooking) 2009.
- Silver Medal (Cold & Hot Mezzah Live Cooking) 2009.

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**Personal Information:**

**Place of Birth:** Kuwait.

**Civil Status:** Married (2 kids)

**Education:** Hotel Management.

**Language:** Arabic, English and French.

**References**

- **Adam Rozmarry** – (Executive Chef) Zabeel Palace - UAE - Dubai  
[adam.roz@zaabeelpalace.com](mailto:adam.roz@zaabeelpalace.com)  
Number (+971561777663)
- **Tobias Pfister** – (Executive Chef) Ritz Carlton - UAE - Dubai  
[tobias.pfister@ritzcarlton.com](mailto:tobias.pfister@ritzcarlton.com)  
Number (+971507143411)
- **Javier Soriano**– (Executive Chef) Jumeirah port Soller –Mallorca –Spain  
[javier.soriano@jumeirah.com](mailto:javier.soriano@jumeirah.com)  
Number (+34699650321)

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